

COOKING EXHIBITION

OF THE

GREAT MAJESTIC MALLEABLE AND CHARCOAL IRON RANGE
ONE WEEK!
AT OUR STORE
DECEMBER 7th to 12th.
ONE WEEK!

FREE
\$7.50
SET OF WARE

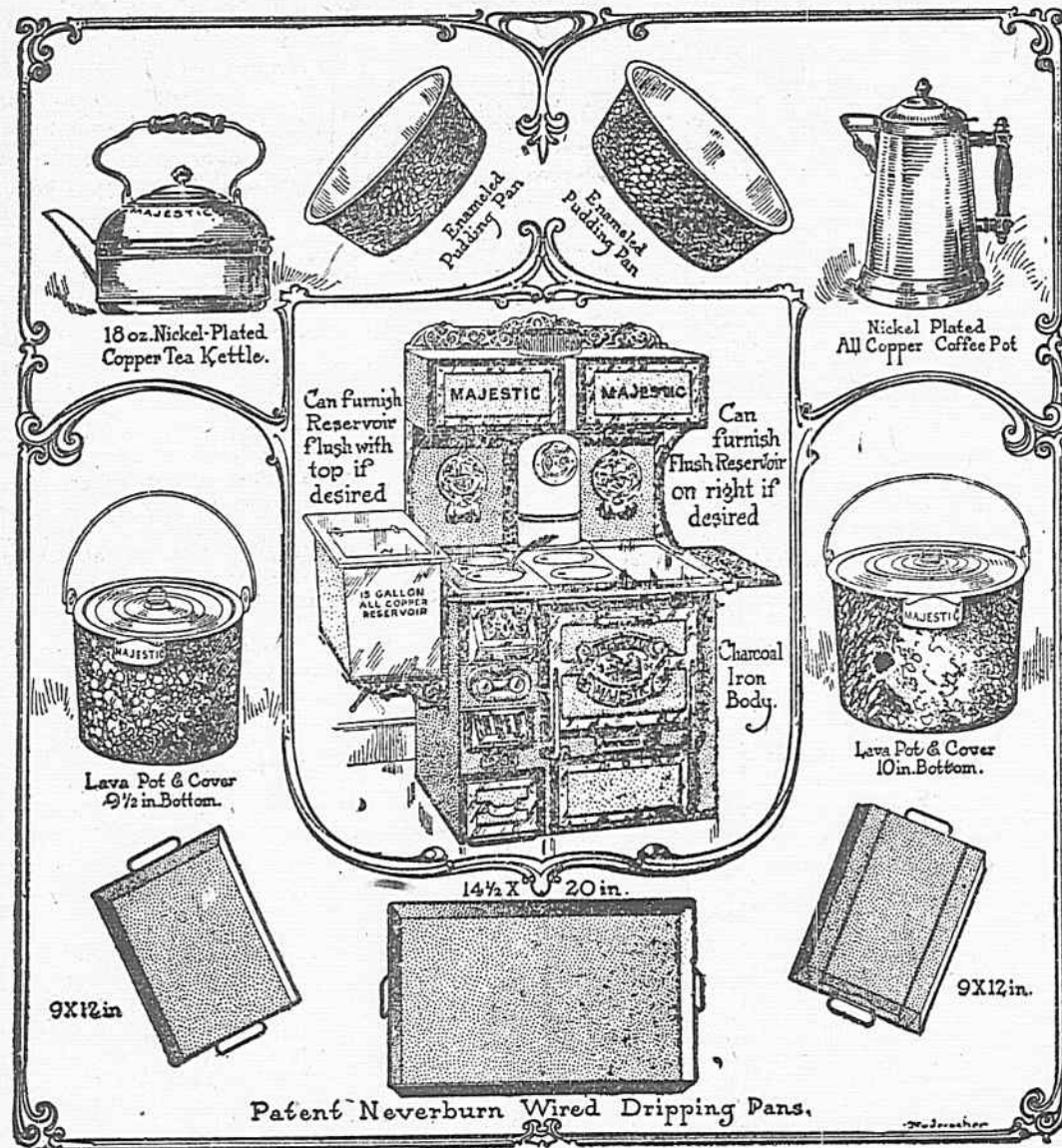
With every Majestic Range sold during this Cooking Exhibition we will give, absolutely FREE one handsome set of ware as shown. This ware is worth \$7.50 if it is worth a cent. This is the best that can be bought. We don't add \$7.50 to the price of the range and tell you are getting the ware free, but sell all Majestic Ranges at the regular price. You get the ware free. Remember, this is for exhibition week only. Ware will not be given after this week. This ware is on exhibition at our store, and must be seen to be appreciated.

Come in any day during the week. Make our store your headquarters. Have coffee and biscuits with us.

COME, IF YOU INTEND TO BUY OR NOT; THE INFORMATION GAINED WILL SERVE YOU IN THE FUTURE.

Everybody Welcome.

— M. O. DANTZLER. —



FACTS ABOUT The Great Majestic Range

It is the only range in the world made of Malleable and Charcoal Iron.

It has, beyond any question of a doubt, the largest and best reservoir.

It uses about half the fuel used on other ranges, and does better work by far.

The Majestic All Copper Nickel-Plated Reservoir heats the water quicker and hotter than any other. It is the only reservoir with a removable frame.

The Charcoal Iron Body of the Great Majestic Range lasts three times as long as a steel body.

Being made of non-breakable material there is practically no expense for repairing the Majestic.

As for baking, it is perfection; not only for a few months, but for all time to come.

A GREAT MAJESTIC RANGE lasts three times as long as a cheap range, but it don't cost three times as much.

PROOF—We don't ask you to take our word for any of the above statements, but if you will call at our store, a man from the factory, where Majestic Ranges are made, will prove to your satisfaction that these are absolutely facts, and will show you many more reasons why the Great Majestic Range is absolutely the best that money can buy.

Everybody Welcome.

WHAT WE NEED

AND HOW THE GOVERNMENT CAN HELP.

Better Foreign Markets, Real Regulation of Trusts and More Cotton Manufacturing at Home.

Tom Watson, of Georgia, at the meeting of the Farmers' Union in New Orleans recently made a speech from which we make the extract below:

"In civilized government there are three great departments upon which prosperity depends. Agriculture is one, manufacturing is another and commerce is another. If the government keeps hands off and merely protects each man in the possession of his property, it is an open field and a free fight, 'root hog, or die.' The government can do this, or it can protect each and every one of these departments, in which case the result would be about the same as in the first. But when the government takes up one at the expense of the others, the other two are injured. When it takes up two at the expense of the third, the third languishes and suffers. Analyze this situation and you will begin to realize what is the matter with the backbone of the country."

Mr. Watson reviewed the history of protection in this country, and declared the manufacturers have not only made 8 per cent, but also cleared \$2,000,000,000 besides. He said that the farmer has never asked anything but a free field and a fair fight, and had been denied these; that he had never asked to have other commodities taken to put money in his own pocket; that no more unselfish man was ever made in God's image on this earth; that when there is a pestilential swamp to drain, the farmer drains it; that when there are taxes to pay, the farmer pays them; that in the early history of the country when there were savages to drive back, it was the farmer who shouldered his musket and did the work. The capture of Andre was referred to and it was stated that the farmers who captured him could not be bribed.

We cotton farmers of the South are the only people in the world who have a monopoly and don't know what to do with it, continued the speaker. The Steel Trust has a monopoly and knows what to do. It sells you plows, and hoes and rakes, and you have to pay the price. The Harvester Trust makes you pay the price. And all the time they are selling in South America and Russia at cheaper prices than at home. The Coal Trust fixes the price of the coal. It is their business to fix the price and yours to pay the price. Congress could have said: "No,

I won't burden the agriculturist with such loads as these." Congress could have broadened your markets, obtained greater mercantile trade by reciprocity and other treaties. One commodity could be exchanged for another on terms fair to both. But its policies have caused the other nations to adopt retaliatory tactics and narrowed the foreign markets to the products of the American agriculturist.

President McKinley sent a Commission to France to negotiate a treaty that would have meant the entry into that country of cottonseed products from the South, valued at \$20,000,000 a year. But the Senate killed it, and killed it because it contained a clause favoring the importation of French hosiery. Some little old New England mill would have been affected, and so \$20,000,000 a year to the South had to be sacrificed.

In 1907, the sale of cotton abroad amounted to 9,708,000 bales. This cotton was manufactured and shipped back again and sold at higher prices, so that the net profit to our country was only \$9,000,000. Don't that show that we are selling cotton too low? Why not manufacture every bale right here?

The high tariff and trust system has restricted and narrowed the market, cut off the demand and left a surplus. The remedy lies in a lower tariff. Let the foreigner in, reduce the price of American goods that are now protected, and thereby increase the demand for raw cotton for the greater the demand is the greater will be the price. That's the permanent remedy.

Now for immediate and temporary relief. I like that warehouse plan. That takes it off. The coffee growers were confronted with a situation almost similar to that which now confronts the cotton farmer. Did they swamp the market with their overproduction? No, they put all their surplus in warehouses, raised the price and compelled the consumer to pay for not only what was marketed, but also for what was never sold at all.

HUNDREDS DROWNED.

Steamer Sinks in Philippines by Striking on Rocks.

Manila, Nov. 28.—The coasting steamer Ponting, carrying a large number of laborers from Narvacan to the rice fields in Pangasinan province, struck a rock and sank last night, during a storm off the town of San Fernando, in Union Province. It is estimated that a hundred of the passengers and crew of the Ponting were drowned. The steamer Vigcaya rescued 55.

A patrol of constabulary, which was established immediately after the accident, picked up fifteen bodies and many were coming ashore. It is not known whether any Americans or Europeans were aboard the wrecked steamer.

JAR STICKS ON HIS HEAD.

Boy Plays Soldier and Gets Into Trouble.

New York, Nov. 28.—Playing soldier a Brooklyn youngster placed a brown earthenware jar, such as is used for baking beans, on his head for a helmet, then found to his mortification and horror that he could not remove it. Even more mortified and more terrified was his mother, who in desperation hurried the sobbing little soldier out of the house and boarded a car bent on taking him to a physician.

The child could not even wipe his tear-filled eyes, for the rim of the jar rested on the bridge of his nose. Blushing furiously, the mother tried to appear unconcerned in the face of the staring passengers, but finally one woman grew so serious that she asked:

"Why does your little boy wear a bean pot?"

"Because he can not get it off," replied the mother, stiffly.

"Why don't you break it with a hammer?" some one suggested.

This proved to be a happy thought, and as there was no hammer available, the motherman was called to the rescue. He broke the jar with his controller. The little boy gulped with relief, and his mother took him home.

CAUGHT A SEA BAT.

Strange Fish Taken in a Seine Off North Carolina Coast.

One of the rarest specimens of the fish kingdom known to waters contiguous to the North Carolina coast was captured in a seine at Masonboro Sound Monday by William Hewlett, a fisherman. The fish, which was brought to the city, is what is called "the sea bat," and it is a perfect reproduction of a leather wing bat on a large scale. The fish is about fifteen inches long and about thirty inches across the back.

Strange to state, it had a thin threadlike tail about fifteen inches in length and on each side of the rear appendage were two perfectly formed gloved feet, with a smaller diversion having the exact appearance of a thumb, with the other part of the hand mittened. The mouth of the strange specimen was about five inches across and on each side of the mouth or the under side of the body there were five "strainers" or holes through which the fish is said to rid itself of refuse products resulting from the forage it picks up at the bottom of the sea. The top of the fish was a dark slate color and the under part of the body was white.

One old negro fisherman more than 70 years of age stated that this was only the second specimen of the sea bat he had ever seen in his long experience as a fisherman.

HOG KILLING TIME

SOME GOOD OLD SOUTHERN Recipes of

How to Make All Sorts of Good Things When You Kill Your Hogs This Winter.

We print below some good old-time Southern recipes that were used before creosote, borax and other so-called preservatives were known. In the days before the war, says Commissioner of Agriculture Graham, of North Carolina, in the Progressive Farmer, any one who used these things would have but little company for Christmas. But here is what we started out to say:

"In Cutting Up."

In "cutting up" the hog, cut through the skin on each side of the backbone; this gives the "fat back" piece, which with all surplus fat from the hams and shoulders goes into the lard. First-class lard is generally the highest priced hog product. I cut to save all that can be gotten.

Pork Chops.

In taking out the spare ribs begin at the bottom instead of at the backbone, as is usually done. Take out the loin, some times called griskin or sausage piece, with the ribs. Cut the rib in two lengthwise, the bottom piece is still spare ribs; cut each rib of upper piece with attached meat for chops.

In a shoat or hog weighing sixty pounds or less the backbone can be split, leaving half to each side. Cut the lower half for "barbecue" and then separate each rib through the skin for chops.

How to Treat Hams.

When cut out sprinkle half teaspoonful of powdered salt pater on each ham; use one part granulated sugar, three parts good salt; put hams in tub or box, let remain three days, break bulk and re-pack, using some salt. This is done to be sure that all parts of the ham get their salt. Let it lie in bulk one day for each pound the ham weighs, hang and smoke for ten days, take down and apply to flesh of ham a paste of molasses and ground black pepper, wrap in newspaper and pack in barrel with cut, nice hay between hams to keep from touching.

This process is for hams from hogs weighing 250 pounds or less. Those who have few hams can treat the shoulders as hams. For hams from hogs weighing more than 250 pounds, put in brine described below for corn beef and pickled pork, let lie for four weeks and then smoke until dry and treat as for lighter hams.

Pickled Pork.

Cut the pork in pieces of suitable size, pack in barrel. For each 100

pounds of pork prepare:

6 quarts good salt,
6 gallons water,
1-4 pound saltpeter,
1 pound sugar,
1 pint molasses.
Mix cold without boiling and pour over the beef. In a week's time it will be ready for use, and will keep for a year. Corn beef can be made by using the above brine and packing it in a barrel.

Hog Feet.

Boil until thoroughly done, split the foot, beginning between the hoof, fry in batter as you would fry chicken. Nothing better about a hog. The ears and the skull below the eyes will do for soups, but do not spoil feed to make it.

Liver Mush.

Boil together a skull and a haslet (silver and lights, but not heart) until thoroughly done, take out the bones, mash together, season with sage and onions, put meal sufficient to make a stiff dough, boil half an hour, pour in a mold, and when cold cut in slices and fry as needed for breakfast.

Tongues.

Have a kit of brine and put the tongues in as you kill your hogs. Can mix hog and beef tongues.

WENT ON THE WAR PATH

Because Her Son Was Whipped at Public School.

Cuthbert, Ga., Nov. 28.—Cuthbert's public school children were thrown into a panic Tuesday afternoon when Mrs. W. M. Shirley, wife of Rev. W. M. Shirley, a Baptist minister, went, it is alleged, to the school house holding a brick in her hand, and in a very exciting manner asked for one of the young lady teachers.

One of the larger boys called Superintendent Hamby, while a man living near telephoned for the police. Chief of Police Cox answered the call and restored order.

The case of disorderly conduct has been entered against Mrs. Shirley and will be tried in the police court next Monday afternoon.

The trouble, it is alleged, grew out of one of the teachers whipping Mrs. Shirley's son for an alleged infraction of the rules. Some of the school boys claim that Mrs. Shirley visited the school again on Wednesday afternoon, this time armed with a pistol, but failing to find the teacher she was looking for, left without making any demonstration.

Fiend Killed.

Jackson, Miss., Nov. 26.—Will Anderson, suspected of being Will Mack, the negro who criminally assaulted Miss Meyers, a 16-year-old white girl, at Polabatchie last Friday, was shot to death Monday night by a sheriff's posse near Brandon. The negro refused to halt when the command was given to surrender.

QUEER ACTION OF LAKE.

Goes Dry About Every Five Years or So.

Tifton, Ga., Nov. 28.—Ross lake, one of the most notable bodies of water in this section of the State, situated about ten miles east of Ashburn, in Turner county, went dry this week, the waters being emptied Thursday.

This body of water which is about 500 yards in length by about 300 yards in width, emptied itself periodically, formerly about every seven years, but recently once about every five years.

The water begins running out after a protracted spell of dry weather and runs off several days before the lake is emptied. When the lake begins to empty itself the citizens gather for miles around to see the curious sight and to catch the fish, of which many barrels are gathered. The lake is entirely empty now, the water flowing through a large hole between rocks near the center. It will fill up again as soon as the rains come and about five years from now empty itself again.

Mike Ballentine, the crack Carlisle quarterback, will enter professional baseball next season. It is said he will sign with the Philadelphia Americans.

An alderman in Chicago has introduced an ordinance to prohibit football in the Windy City. They come to the front ever day in that town.

GEORGIA COMMUNITY EXCITED.

Citizens Looking for Negro Who Threatened White Woman.

Ellaville, Ga., Nov. 27.—Great excitement prevails here this evening on account of an attempted assault committed this morning near here. While alone in her home with her babe, Mrs. Andrew Tellars, wife of a farmer, was confronted by an unknown negro, who threatened death if she screamed.

Instead of screaming, the frightened lady seized her child and dashed from the dwelling leaving the black invader in full possession. Rushing to the field where Mr. Tellars was engaged she gave the alarm. The negro escaped before assistance arrived.

One negro has since been captured by the pursuers and held for more complete identification. Two hundred armed men are searching the woods of Schley county this afternoon in a determined hunt for the negro, probably not feeling certain of the guilt of the prisoner already in custody.

Thomas H. Williams, president of the Pacific Coast Jockey Club, has started a campaign to secure from the Nevada legislature a twenty-five-year charter for horse racing to be held near Reno.

It is said that the Yale-Harvard management could have sold 40,000 more seats for the big football game if they had had them.

WALKING CAKE DAY TUESDAY



"LIKE TRUTH CRUSHED TO EARTH WILL RISE AGAIN"

OF EXHIBITION WEEK.

Don't Miss This Wonderful Exhibition.

The Majestic Walking Cake will be baked in a Majestic Range Air-Tight Oven, in the morning. In the afternoon, at about 3:30, twenty-five ladies will stand on two 12-inch planks placed on the cake, and crush it flat. In five minutes it will rise to its natural height, when it will be cut and served to all present.

Drop in Any Day During Exhibition Week and Have a Cup of Coffee and Biscuits—FREE.